

IN THE CLAIMS:

Please amend the claims as follows:

Claim 1 (Original): An ultrafine ground tea dispersion characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, and removing most of the particles of 1 μm or more in diameter.

Claim 2 (Original): A food or beverage, wherein the ultrafine ground tea dispersion according to claim 1 is blended.

Claim 3 (Original): A beverage characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a beverage, and removing most of the particles of 1 μm or more in diameter.

Claim 4 (Original): A tea beverage characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a tea extract, and removing most of the particles of 1 μm or more in diameter.

Claim 5 (Original): A method for producing an ultrafine ground tea dispersion, which comprises grinding a tea raw material, subjecting the obtained powdered tea to ultrafine grinding, and removing most of the particles of 1 μm or more in diameter.

Claim 6 (Original): A method for producing an ultrafine ground tea dispersion, which comprises grinding a tea raw material, subjecting the obtained powdered tea to fine grinding with the use of a high pressure homogenizer, and removing most of the particles of 1 μm or more in diameter.

Claim 7 (Currently Amended): The method for producing an ultrafine ground tea dispersion according to claim 5 ~~or claim 6~~, wherein most of the particles of 1 μm or more in diameter are removed by means of centrifugation.

Claim 8 (Original): A method for producing a food or beverage, which comprises blending the ultrafine ground tea dispersion according to claim 1 with a food or beverage.

Claim 9 (Original): A method for producing a beverage, which comprises grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a beverage, and removing most of the particles of 1 μm or more in diameter.

Claim 10 (Original): A method for producing a tea beverage, which comprises grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a tea extract, and removing most of the particles of 1 μm or more in diameter.

Claim 11 (Original): A method for producing a tea beverage, which comprises blending the ultrafine ground tea dispersion according to claim 1 with a tea extract.

Claim 12 (Original): A tea beverage produced by the method according to claim 11.

Claim 13 (Original): The tea beverage according to claim 12, which has a turbidity (absorbance at 680 nm) of 0.05 to 0.15.